

Metcalfe EP10, NA10, EP15 & NA15

10LB (4.5KG) & 15LB (6.8KG)

Bench Mounted Peelers

Installation, Operating Instructions



Model Shown: Metcalfe EP10

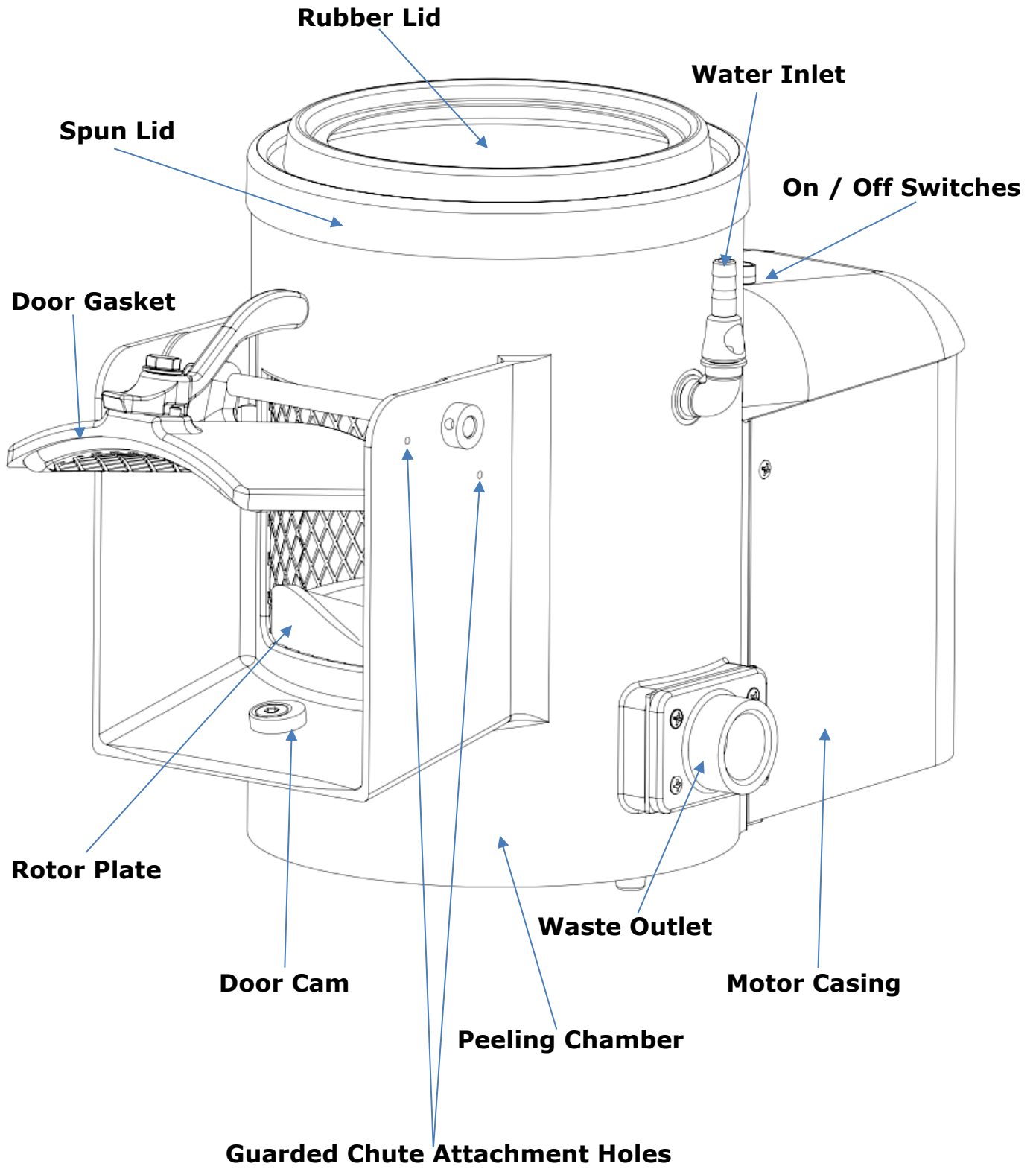


Model Shown: NA15

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Your Peeler



EP10 & NA10 - 10LB Bench Potato Peeling Machine

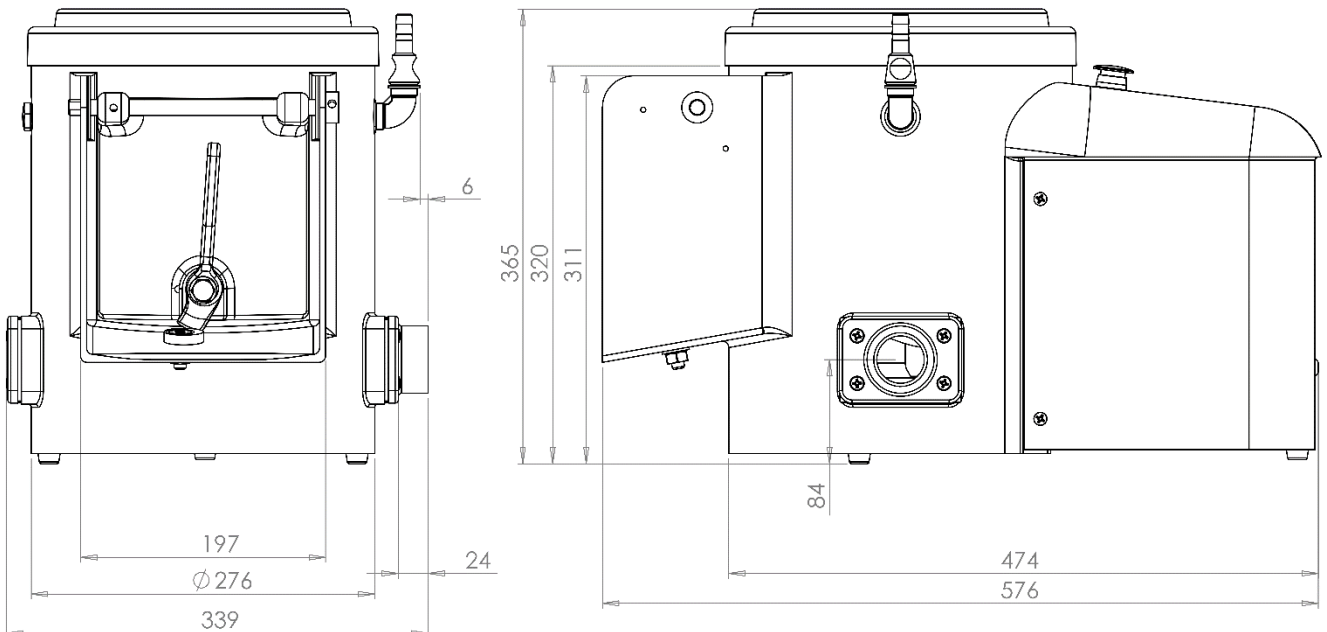
The Metcalfe 10lb (4.5 Kg) potato peeling machine is constructed from food grade, non-corrosive aluminium alloy castings, with the spindle housing and chute cast integrally, eliminating joints and possible leakage.

Features

- Constructed from food grade, non-corrosive, aluminium alloy castings
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Sink-top/counter-top, pedestal or trolley mounted
- Complies with all relevant safety standards and designed for ease of maintenance and cleaning
- No lubrication is required. All bearings are grease packed and permanently sealed
- V-belt driven for noiseless transmission, with provision for belt tensioning if required
- Rotor plate coated on both sides, doubling its life. Fine grained abrasive for new potatoes on one side and coarse grained for old potatoes on the other
- Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need for abrasive coating. Consequently, there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine
- Spun lid removable without tools so that the rotor plate can be lifted out. Turn on water and the whole machine is flushed clean. Cleaning should be carried out on a daily basis
- Water inlet. Hose union with nozzle and provision for fitting on either side
- Water outlet. Tapped 1½" BSP ready for waste pipe to be connected. Provision for fitting on either side

Technical Specifications

Weight (kg)	Capacity (kg)	Electrical Supply	Power (hp)	Dimensions (mm) D x W x H
27	4.5	230V 50Hz	0.33	576 x 339 x 365



EP15 & NA15 - 15LB Bench Potato Peeling Machine

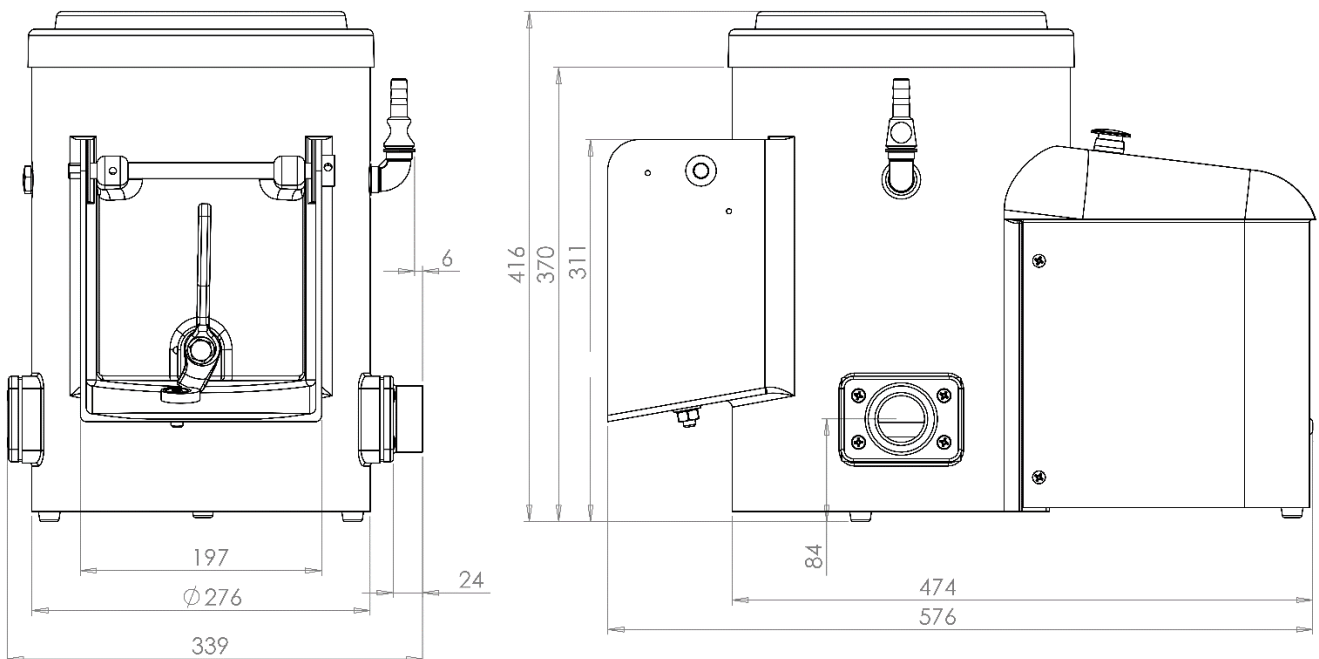
The Metcalfe 5lbb (6.8 Kg) potato peeling machine is constructed from food grade, non-corrosive aluminium alloy castings, with the spindle housing and chute cast integrally, eliminating joints and possible leakage.

Features

- Constructed from food grade, non-corrosive, aluminium alloy castings
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Sink-top/counter-top, pedestal or trolley mounted
- Complies with all relevant safety standards and designed for ease of maintenance and cleaning
- No lubrication is required. All bearings are grease packed and permanently sealed
- V-belt driven for noiseless transmission, with provision for belt tensioning if required
- Rotor plate coated on both sides, doubling its life. Fine grained abrasive for new potatoes on one side and coarse grained for old potatoes on the other
- Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need for abrasive coating. Consequently, there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine
- Spun lid removable without tools so that the rotor plate can be lifted out. Turn on water and the whole machine is flushed clean. Cleaning should be carried out on a daily basis
- Water inlet. Hose union with nozzle and provision for fitting on either side
- Water outlet. Tapped 1½" BSP ready for waste pipe to be connected. Provision for fitting on either side

Technical Specifications

Weight (kg)	Capacity (kg)	Electrical Supply	Power (hp)	Dimensions (mm) D x W x H
30	6.8	230V 50Hz	0.33	576 x 339 x 416



Optional Extra

Guarded Discharge Chute



The Guarded Discharge Chute protects the operator by allowing the door to the chamber to be opened which stops hand access through the door aperture whilst the machine is working.

3ft. Inlet Hose & Tap Connector

Metcalfe 3ft inlet hose & tap connector designed to fit either the 4.5kg or 6.8kg potato peelers.

Provides water supply into the machine.



Sink Skip



Metcalfe sink skip designed to fit either the 4.5kg or 6.8kg potato peelers.

Prevents potato peeling from doing down drain.

Waste Pipe Elbow & Coupling

Metcalfe waste pipe elbow & coupling designed to fit either the 4.5kg or 6.9kg potato peelers.

Allows discharge of waste water from machine.



Installation Kit



The Metcalfe Installation kit consist of:

- 1 x Sink Skip
- 1 x 3ft Inlet Hose & Tap Connector
- 1 x Waste Pipe Elbow & Coupling

Small External Interceptor

Small external interceptor with tank and basket; a sink skip only or a length of waste pipe with elbow and coupling, if required.



Optional Extra

Tundish



The type AA air gap tundish is fitted in place of the standard water inlet supplied with all Metcalfe peelers and is WRAS approved (WRAS1001007). The use of a tundish meets the requirements of water regulations G19.1, G19.3 & G19.4 contained in "The Water Supply Regulations 19992 and the "Water Byelaws 2000 (Scotland)"

Small Waste Disposal Adaptor

Waste pipe can be connected direct to the drain. Gives an additional water supply to the waste outlet to flush away the sludge. Water Byelaws Scheme approved product when connected to water header tank.



Pedestal



Designed specifically for the Metcalfe 4.5kg or 6.9kg potato peelers the Metcalfe pedestal provides a permanent stable location for your commercial potato peeler. Perfect for freeing up valuable counter space the pedestal is designed to safely and securely hold the peeler at the ideal height.

900mm high

Mobile Trolley



Designed specifically for the Metcalfe 4.5kg or 6.9kg potato peelers the Metcalfe mobile trolley raises the potato peeler and allows convenient placement and storage freeing counter space within your kitchen. In addition, the trolley features robust lockable casters. The mobile trolley is designed to safely and securely hold the peeler at the ideal height.

900mm high

Installation

Unpacking

Unpack the peeler immediately after receipt. Please inspect the peeler to ensure there is no damage and that all parts are included i.e. Water Inlet & Rubber Lid etc. If the machine is found to be damaged, keep all the packaging and contact us or contact your source of the equipment immediately.

You should receive with your peeler:

- 1 x Metcalfe Box Spanner
- 1 x Water Inlet Nozzle
- 1 x Lifting Box
- 1 x Instruction Manual

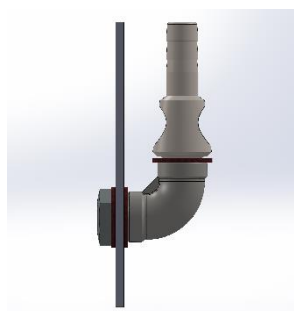
If any of the above items were not received with your peeler, please refer to page 15 for contact details and inform us immediately for replacements.

Please ensure that you complete the product information section on page 14.

The machine should be placed on a bench/worktop or draining board with the discharge chute overlapping a sink.

If supplied with a pedestal or trolley, see installation instruction on how to securely fit to both the pedestal and trolley.

Water Supply



The water inlet nozzle connector is supplied and fitted to the machine (on right-hand side), and has two possible inlet locations on either side of the machine, whichever is convenient for your particular installation.

Connect the water supply pipe to the water inlet, connect the other end of the supply pipe to a cold water tap or shut off valve that can be used to supply a sufficient water flow into the machine.

Waste Outlet

The waste outlet is screwed onto the right-hand side of the machine and but can be used on either side of the machine to suit your particular installation. Pipe work for the waste outlet can be purchased from a hardware store, or we can supply as an optional extra a waste pipe, elbow and coupling. This is to be fitted to the waste outlet casting to discharge the waste into a sink.

Having connected the water inlet, waste outlet and the electrical supply, the machine is ready for operation.



Waste Disposal Adaptor *



The waste pipe can be connected direct to the drain. Gives an additional water supply to the waste outlet to flush away the sludge. Water Byelaws Scheme approved product when connected to water header tank.

The waste disposal adaptor fits onto the waste outlet on the side of the peeler. Ensure that the waste disposal adaptor is vertical and securely in place.

(* available as optional extra)

Waste Disposal Adaptor Adjustments

Two adjusting screws and lock nuts are provided to adjust the water flow through the machine. The top one controls the flow through the peeler and the lower one controls the flow to the waste pipe.

Tundish *



- The use of a tundish meets the requirements of water regulations G19.1, G19.3 & G19.4 contained in "The Water Supply Regulations 1999" and the "Water Byelaws 2000 (Scotland)".
- The Metcalfe tundish is a WRAS approved (WRAS1001007) type AA air gap.
- The tundish is fitted in place of the standard water inlet supplied with all Metcalfe peelers.
(* available as optional extra)

Trolley Installation *

The peeler can be mounted onto a trolley. If purchased, this would be supplied in separate packing.



- Secure the trolley castors into place.
- Place the peeler onto the base of the trolley. (If required the peeler can be secured to the trolley by removing the rubber feet and drilling holes in the base of the trolley to secure the peeler into place).
(* available as optional extra)

Pedestal Installation *



If the peeler is to be mounted onto a pedestal it must be secured to the floor as follows:

- Place the peeler on the pedestal, move the whole unit into the desired position, and mark around the outside of the pedestal on the floor.
- Remove the peeler from the top of the pedestal.
- Re-position the pedestal back into the desired location using the mark previously made.
- Fixing holes are located on the base of the pedestal. Mark through these holes onto the floor. Drill holes at these marks and secure the pedestal using M12 Rawl Bolts (Not supplied by Metcalfe Catering Equipment Ltd). Fasten the pedestal to the floor using these fittings.
(* available as optional extra)

Operation

The machine works off 230volt 50Hz 1 Phase supply, and comes fitted with a 3-pin 13amp fused plug.

1. Ensure that the chute door is closed.
2. Turn on the machine by pressing the green start button.
3. Turn on the water supply.
4. Load the potatoes into the peeler and place the lid on top of the top casting.



DO NOT load the potatoes first then switch the unit on as this will damage the bearings and shaft assembly & motor and will void the warranty.

5. Remove lid to check process of peeling
6. Once peeled open the door whilst the machine is still running and discharge the potatoes into a sink or bucket.
7. Once empty, you can then switch the machine off.



DO NOT at any point put your hand or any implement into the machine, whilst it is in operation.

Cleaning Instructions

Daily cleaning should be considered mandatory for all equipment used in the preparation of food. Once your peeler makes contact with any food product, the entire peeler, including removable parts must be thoroughly cleaned. This process is to be repeated essentially at least once a day, or at the end of each operation period. If the machine has not been used for a while it must be cleaned before use as well.

1. Switch off unit at socket
2. Remove spun lid
3. Unscrew the fixing screw securing the rotor plate using the box spanner provided.
4. Lift out the rotor plate using the lifting hook provided.
5. Turn on power and cold water supply to clean the inside of the chamber
6. Let the inside of the chamber dry, before refitting the rotor plate and the fixing screw.
7. To clean the rotor plate, wash in cold water **ONLY** using a nylon brush.



NEVER WASH THE PLATE IN HOT WATER OR IN A DISHWASHER AS THIS WILL REMOVE THE COATING.

8. Use a damp cloth to clean the outside of the unit



DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES

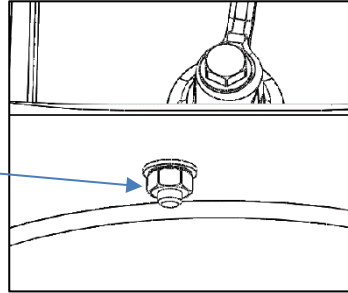
Maintenance

Other than regular cleaning Metcalfe Potato Peelers require no maintenance by the end user.

How to Adjust Door Cam

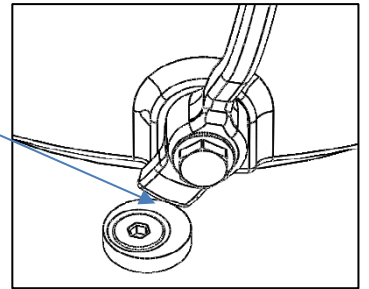
If the door becomes loose during operation, a door cam is fitted in order for the operator to retighten the door.

1. Undo nut underneath to loosen the cam.



2. Turn the door cam into position so that the door is closed securely in place.

3. Retighten the nut to secure the door cam into its new and correct position.



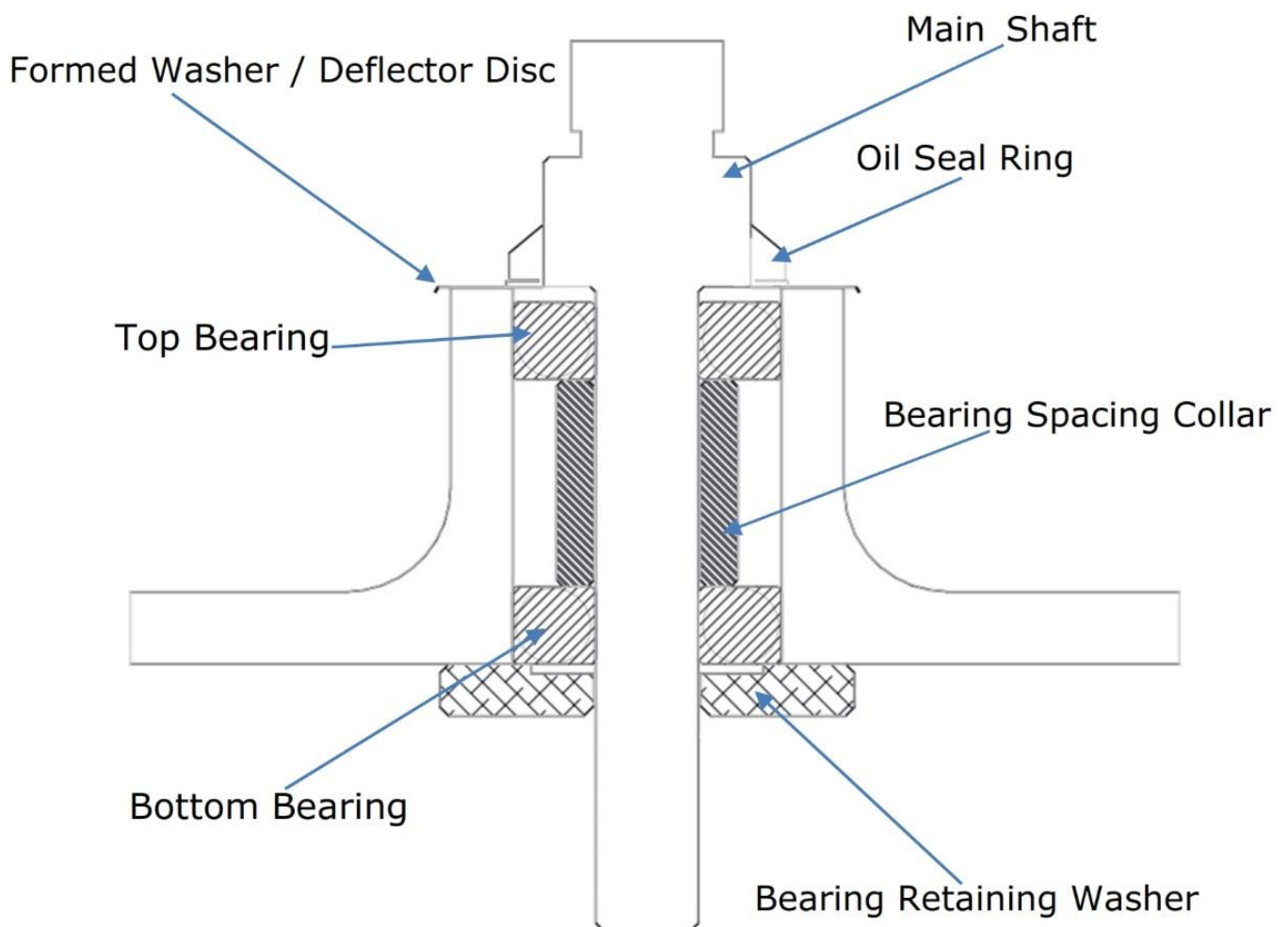
Disassembly Instructions

1. Remove rubber lid and aluminum spun lid.
2. Undo the rotor plate fixing screw using the box spanner and lift the rotor plate using the lifting hook provided.
3. Unscrew sweeper casting and remove
4. Turn machine upside down, and remove v-belt
5. Release locking nut & screw which holds the pulley in place and remove pulley
6. Knock out spindle down into the peeling chamber
7. Undo the three screws which hold the bearing retainer washer, located underneath the pulley, and remove
8. Stand machine back upright & take out the spindle assembly. (The spindle is threaded onto the sweeper. If difficulty is being experienced in removing the sweeper, it may be necessary to place the spindle in a vice to be able to release it from the sweeper).
9. If needs be, remove any remaining part of the bearings on the spindle and inside the peeling chamber housing, if original spindle is to be reused.

DO NOT RE-USE SPINDLE IF THERE ARE DEEP SCRATCHES ON IT.

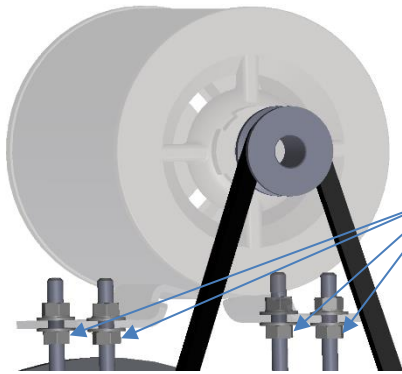
How to Replace Shaft & Bearing Assembly

1. Turn the machine upside down and fit the bottom bearing into the housing from underneath the machine, ensuring it is flush with the base of the peeler.
2. Stand the machine back upright and fit the first bearing along with the bearing spacing collar onto the shaft.
3. Fit the second bearing along with the bearing spacing collar on to the shaft, and fit shaft through the first bearing, from inside the unit. Tap the shaft gently into place with a mallet, making sure that the bearing is fitted properly (the bearing should be flush with the casting or just below it).
4. Turn the machine upside down and refit the bearing retaining washer, securing it with the three screws.
5. Fit the deflector disc to the shaft (turned down outer edge facing downwards), securing with the silicon adhesive supplied. Allow to dry for 24 hours.
6. Turn the machine upside down and refit the pulley and belt.
7. Stand the machine back upright and fit the oil seal over the shaft, so that it is flush with the deflector disc.
8. Re-screw the sweeper and fit the rotor plate back into place, securing with the rotor plate fixing screw.
9. Refit the top casting and rubber lid.

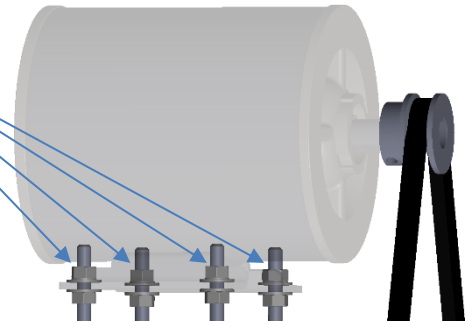


Tensioning V-Belt

1. Turn machine on its front so that the motor is on top and the machine is sitting on its door (if a guarded discharge chute is fitted please remove before attempting this).
2. Lubricate supply cable with washing-up liquid. Pull cable through cable grommet into the motor cover (enough to allow removal of the motor cover).
3. Loosen the four top nuts holding the motor in place.



4. Tensioning of the belt can be done by adjusting the four bottom nuts on the motor studs.



5. Once you have the correct tension, tighten the four top nuts to re-secure the motor into place.

6. Refit the motor cover, and pull the cable back through.

Breakdown Drawing & Parts List

To obtain a copy of the breakdown drawing & parts list relating to either of the below peelers. Either email enquires@metcalfecatering.com quoting the serial no of the unit as shown on page 13. Alternatively you can scan the below QR codes using a QR Scanner to download them directly to your phone or tablet.

- **Metcalfe EP10, NA10, EP15 & NA15**



(If viewing as PDF you may click on the QR code to obtain a copy of the breakdown drawing)

To download a QR Scanner to your mobile / table click on either of the below to obtain the QR Reader application.



Or go to your app store and search for the below

Apple Device

QR Code Reader by Scan

Windows

QR Code Reader

Android



QR Code Reader

(If any of the above links fail please report to martyn@metcalfecatering.com)

Spare Parts and Service

For more information on Metcalfe Spares / Accessories and Service Support, please always quote the Metcalfe Model & Serial Number of the machine. This can be found on the serial number plate which is shown below and the location as to where it can be found on the machine.



		
Tel: +44 (0)1766 830 456 Fax: +44 (0)1766 831 170		
Serial No: EPU0/1234/7B		
Model: EP10	Phase: 1	
220 - 240 V	50 Hz	250 W
M: April	Yr: 2017	30,00 Kg

(Located on rear of the machine)

Contact us on the details below;

Metcalfe Sales & Spares Dept.

Tel: 01766 830 456 - Opt 1

Email: enquires@metcalfecatering.com

Metcalfe Service & Repair Dept.

Tel: 01766 830 456 - Opt 4

Email: karen@metcalfecatering.com

Additional copies of either the instruction manual or breakdown drawing for this unit can be obtained by visiting the Metcalfe Catering Equipment Ltd website or contacting sales.

Web-site: www.metcalfecatering.com / Sales e-mail: sales@metcalfecatering.com

Product Information

Please complete the details below and keep in a safe place. Ensure that you complete the Model No. & Serial No. sections for future reference when enquiring about spare parts and technical help.

Please see above for location of serial no. on the Metcalfe data plate, the model no for your unit will be the first section of the serial no as shown on the above plate.

Metcalfe Catering Equipment Ltd

Company Name: _____

Company Address: _____

Model No: _____ Serial No: _____ Date of Purchase: _____

Name of Dealer: _____



Please retain this section for your records

Metcalf Catering Equipment Ltd
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LL41 3PF, Great Britain
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f +44 (0)1766 831 170
e enquiries@metcalfecatering.com
w www.metcalfecatering.com

Metcalf Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of Invoice, except where specially noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance to the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

There is a limited **6-month warranty** on the following:

- Mixer attachments (beater, whisk and dough hook)
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalf and its suppliers reserve the right to make changes in design and specification to any product without prior notification.



Registered England 386634
WEEE Registration WEEE/HB0069TY

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Electrical PAT Certificate

Test Details	Result
Item:	
Class:	Class 1 / Class 2
Date:	/ /
Appliance ID:	
User ID:	M.C.E
Visual:	
Earth Current:	amps
Class 1: Earth Result / RPE	Ω
RISO:	$M\Omega$
1 EA:	MA
Class 2 RISO:	$M\Omega$
1 EA:	MA
Insulation (500V):	$M\Omega$
Load:	KVA
Leakage:	MA
Polarity (leads only):	

Test Details	Result
Item:	
Class:	Class 1 / Class 2
Date:	/ /
Appliance ID:	
User ID:	M.C.E
Visual:	
Earth Current:	amps
Class 1: Earth Result / RPE	Ω
RISO:	$M\Omega$
1 EA:	MA
Class 2 RISO:	$M\Omega$
1 EA:	MA
Insulation (500V):	$M\Omega$
Load:	KVA
Leakage:	MA
Polarity (leads only):	

Electrical PAT Certificate

Test Details	Result
Item:	
Class:	Class 1 / Class 2
Date:	/ /
Appliance ID:	
User ID:	M.C.E
Visual:	
Earth Current:	amps
Class 1: Earth Result / RPE	Ω
RISO:	$M\Omega$
1 EA:	MA
Class 2 RISO:	$M\Omega$
1 EA:	MA
Insulation (500V):	$M\Omega$
Load:	KVA
Leakage:	MA
Polarity (leads only):	

Test Details	Result
Item:	
Class:	Class 1 / Class 2
Date:	/ /
Appliance ID:	
User ID:	M.C.E
Visual:	
Earth Current:	amps
Class 1: Earth Result / RPE	Ω
RISO:	$M\Omega$
1 EA:	MA
Class 2 RISO:	$M\Omega$
1 EA:	MA
Insulation (500V):	$M\Omega$
Load:	KVA
Leakage:	MA
Polarity (leads only):	